



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



SPÄTLESE EXQUISIT 2025

The perfect start to a sweeter life.



ORIGIN: Austria, Burgenland

CATEGORY: Sweet/dessert, White, Still wine

GRAPES: 50% Chardonnay, 40% Pinot Blanc, 10% Traminer

WINE DESCRIPTION

Medium yellow, ripe yellow fruit on the nose with hints of citrus, very present on the palate, plump fruit arch, hearty sweetness and nice length.

TERROIR

The soil is rich and highly fertile chernozem black earth, resting on a base of limy sediments, with a top layer comprising sand, gravel, and organic matter. Chernozem is renowned for its abundant humus content, making it one of the most fruit-friendly soils in the world.

VITICULTURE

Throughout the entire year, beneficial cover crops are planted in every second row of vines, with the entire area fully covered for 6 months annually. Careful pruning and early vineyard maintenance ensure the vines remain healthy and vigorous. Moderate leaf removal is crucial to keeping the grapes healthy until harvest in autumn.

VINIFICATION

Pressing of the whole bunches. Temperature controlled fermentation and maturation in stainless steel tanks. Fermentation is interrupted via cooling and filtration.

FOOD PAIRING

Universal dining companion & also a great aperitif.

ALCOHOL:

9.0%

0.750l

TOTAL ACIDITY:

4.6 g/l

Spätlese

RESIDUAL SUGAR:

72.4 g/l

Yes

DRINKING TEMPERATURE:

7–9° C

Vegetarian

Yes

Vegan

Yes